

KAIKEN RESERVA MALBEC 2014



VINEYARDS

Our Kaiken Reserva Malbec is made entirely with grapes from vineyards in the Agrelo zone, 60 km from the city of Mendoza and at an altitude of 950 meters above sea level. This terroir features soils composed of silt, clay, and sand with a presence of stones at a depth of two meters and derived from erosion from the Andes Mountains. The region's climate is warmer than that of the Uco Valley, which allows us to obtain grapes with more fresh fruit aromas and flavors as well as very soft tannins.

VINTAGE REPORT

This harvest was marked by a dry spring with above-average temperatures. However, after January, temperatures drop substantially. Summer rainfalls were heavier than previous years. Rain and low temperatures slowed the maturation of polyphenols and sugars. In general, red wines are rich in spicy and floral aromas.

VINIFICATION

All of the grapes that went into our Reserva Malbec were handpicked and transported in 300-kg bins to avoid damaging the fruit and keep it intact for manual selection in the cellar. The must was fermented and had a total maceration time of approximately one month. Six months in barrel complete these wines.

TASTING NOTES

Like most young wines, our Malbec Reserva 2014 has a deep purple color. Dried fruit flavors evoke strawberries and cherries, nicely complemented with spicy notes and menthol aromas. In the palate, this is a wine of extraordinary freshness and soft tannins.

SERVING RECOMMENDATIONS

Serve at no more than 15°–17°C (50°–63°F), and store in a cool, dry place at less than 15°C (59°F) and away from sources of light. Decanting is not necessary.

DENOMINATION OF ORIGIN: Mendoza, Argentina

VARIETAL COMPOSITION: 96% Malbec, 4% Cabernet Sauvignon

BARREL AGING: 100% of the blend was aged for 6 months in French oak barrels.

BASIC ANALYSIS

ALCOHOL: 13,8°

PH: 3,6

TOTAL ACIDITY (H₂SO₄): 3,7 gr/lit

RESIDUAL SUGAR: 1,8 gr/lit

FREE SO₂: 31 ppm